

PACKAGING METHOD FOR FRESH FISH AND SHELLFISH

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Abstract:

PURPOSE: To perform packaging of fishes and shellfishes in a fresh state so as to be stacked in many tiers by sealing such fishes and shellfishes together with an aqueous medium in a specific state in a bag of thermally shrinkable plastic film.

CONSTITUTION: Fresh fishes and shellfishes are put, into a bag of thermally shrinkable plastic film together with an aqueous medium (e.g. water, saline solution) at ≤ 15 deg.C followed by letting the air out of the bag, and the opening of the bag is heat-sealed. The resulting bag is immersed in hot water at 80-100 deg.C for 3-50sec (preferably 5-15sec) to effect shrinkage of the plastic film, thus obtaining the objective package. (From: *Patent Abstracts of Japan*, Section: C, Section No. 1020, Vol. 17, No. 42, Pg. 111, January 26, 1993)

JAPIO

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